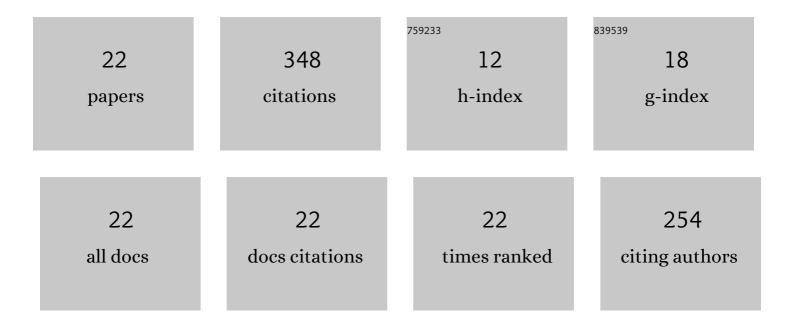
David Miguel Ribeiro

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2869405/publications.pdf

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effect of dietary incorporation of Chlorella vulgaris and CAZyme supplementation on the hepatic proteome of finishing pigs. Journal of Proteomics, 2022, 256, 104504.	2.4	5
2	Influence of Feeding Weaned Piglets with Laminaria digitata on the Quality and Nutritional Value of Meat. Foods, 2022, 11, 1024.	4.3	12
3	Extensive Sheep and Goat Production: The Role of Novel Technologies towards Sustainability and Animal Welfare. Animals, 2022, 12, 885.	2.3	24
4	Influence of Chlorella vulgaris on growth, digestibility and gut morphology and microbiota of weaned piglet. Scientific Reports, 2022, 12, 6012.	3.3	13
5	Effect of dietary inclusion of Spirulina on production performance, nutrient digestibility and meat quality traits in postâ€weaning piglets. Journal of Animal Physiology and Animal Nutrition, 2021, 105, 247-259.	2.2	17
6	Influence of dietary Chlorella vulgaris and carbohydrate-active enzymes on growth performance, meat quality and lipid composition of broiler chickens. Poultry Science, 2021, 100, 926-937.	3.4	37
7	Influence of Dietary Supplementation with an Amino Acid Mixture on Inflammatory Markers, Immune Status and Serum Proteome in LPS-Challenged Weaned Piglets. Animals, 2021, 11, 1143.	2.3	14
8	Effects of Chlorella vulgaris as a Feed Ingredient on the Quality and Nutritional Value of Weaned Piglets' Meat. Foods, 2021, 10, 1155.	4.3	13
9	Domestic animal proteomics in the 21st century: A global retrospective and viewpoint analysis. Journal of Proteomics, 2021, 241, 104220.	2.4	13
10	Influence of dietary Spirulina inclusion and lysozyme supplementation on the longissimus lumborum muscle proteome of newly weaned piglets. Journal of Proteomics, 2021, 244, 104274.	2.4	8
11	Stress response of lettuce (Lactuca sativa) to environmental contamination with selected pharmaceuticals: A proteomic study. Journal of Proteomics, 2021, 245, 104291.	2.4	8
12	Using Microalgae as a Sustainable Feed Resource to Enhance Quality and Nutritional Value of Pork and Poultry Meat. Foods, 2021, 10, 2933.	4.3	25
13	Quality Traits and Nutritional Value of Pork and Poultry Meat from Animals Fed with Seaweeds. Foods, 2021, 10, 2961.	4.3	13
14	The application of omics in ruminant production: a review in the tropical and sub-tropical animal production context. Journal of Proteomics, 2020, 227, 103905.	2.4	23
15	Omics Application in Animal Science—A Special Emphasis on Stress Response and Damaging Behaviour in Pigs. Genes, 2020, 11, 920.	2.4	31
16	The effect of Nannochloropsis oceanica feed inclusion on rabbit muscle proteome. Journal of Proteomics, 2020, 222, 103783.	2.4	11
17	The effects of improving low dietary protein utilization on the proteome of lamb tissues. Journal of Proteomics, 2020, 223, 103798.	2.4	7
18	Mineral profiling of muscle and hepatic tissues of Australian Merino, Damara and Dorper lambs: Effect of weight loss. Journal of Animal Physiology and Animal Nutrition, 2020, 104, 823-830.	2.2	19

#	Article	IF	CITATIONS
19	Amino acid profiles of muscle and liver tissues of Australian Merino, Damara and Dorper lambs under restricted feeding. Journal of Animal Physiology and Animal Nutrition, 2019, 103, 1295-1302.	2.2	8
20	Microstructure of the small intestine in broiler chickens fed a diet with probiotic or synbiotic supplementation. Journal of Animal Physiology and Animal Nutrition, 2019, 103, 1785-1791.	2.2	23
21	The muscular, hepatic and adipose tissues proteomes in muskox (Ovibos moschatus): Differences between males and females. Journal of Proteomics, 2019, 208, 103480.	2.4	9
22	Assessing mineral status in edible tissues of domestic and game animals: a review with a special emphasis in tropical regions. Tropical Animal Health and Production, 2019, 51, 1019-1032.	1.4	15